

Entrees

Primi

Soup of the Day with grilled Turkish bread	\$8.90
Salt & Pepper Squid with fresh lemon and aioli	\$12.90
Olive and Tomato Bruschetta Kalamata olives, fresh tomato, feta cheese & basil mix served with grilled sour dough	\$11.90
Grilled Prawn Cutlets Lemon and herb marinated grilled prawn skewers with avocado & tomato salsa	\$16.50
Rotolo Fresh pasta roll filled with spinach, ricotta cheese and porcini mushrooms served with Napolitana	\$13.50
Arancini Hand rolled mushroom, parmesan cheese and thyme risotto balls with aioli	\$10.90

Pastas & Risottos

Pasta e Risotti


Penne Napolitana Home-made Napolitana, crumbled feta and basil leaves	\$16.90
Sausage Penne Smoked chorizo sausage, olives, semi-dried tomatoes, olive oil, white wine and a touch of pesto	\$17.90
Spaghetti Carbonara Traditionally prepared without cream	\$18.90
Roasted Pumpkin and Parmesan Ravioli with mushrooms, semi-dried tomatoes, spinach and creamy Napolitana	\$17.50
Lamb Risotto with lamb fillets, mushrooms, fresh tomato, olives, Napolitana and fresh rocket leaves	\$22.50
Risotto Della Casa Chicken, mushroom, prosciutto, fresh tomato and spinach with Napolitana and a touch of cream	\$19.50
Spaghetti Marinara Prawns, squid, fish fillets, fresh chilli, olives, tomato & extra virgin olive oil	\$22.90
Prawn and Calamari Risotto with saffron, fresh tomato & rocket leaves  Chef's suggestion - spice it up with fresh chilli	\$22.50

Side dishes

Roasted kipfler potatoes	\$5.50
Chunky chips with aioli	\$8.50
Wedges with sour cream & sweet chilli	\$8.90
Caprese - buffalo mozzarella, gourmet tomatoes & fresh basil	\$8.90
Rocket, pear, parmesan salad	\$6.50
Root Vegetables	\$6.00

Pizzas – pizza doughs rolled fresh daily	Pizza
#1. GARLIC Garlic, fresh herbs & mozzarella cheese	\$8.90
#2. VEGIE Eggplant, capsicum, zucchini, artichoke hearts, pesto & mozzarella cheese	\$14.50
#3. CHICK Chicken, avocado, red onion, fresh tomato, rocket leaves, Napoli & mozzarella cheese	\$15.90
#4. PROSCIUTTO Prosciutto, spinach leaves, Spanish onion, olives, fresh tomato, Napoli & bocconcini cheese	\$14.50
#5. LAMB Lamb, mushrooms, spinach and dollop of tzatziki	\$18.90

Mains	Secondi
Spinach & Feta Lasagne Home-made pasta sheets baked with feta cheese, spinach leaves and tomato topped with creamy bechamel sauce	\$17.50
Chicken Gamberi Grilled Tuscan spiced marinated chicken breast fillet with roasted kipfler potatoes & broccolini, topped with creamy scallop & prawn sauce	\$26.90
Italian Burger 180g pure beef burger with Italian salsa, fresh tomato, basil, pesto & parmesan cheese on a toasted bun served with chunky chips	\$19.90
Marinated Lamb Rosemary and garlic marinated lamb served with roasted root vegetables & red wine reduction	\$27.50
Mediterranean Salmon Grilled Atlantic red salmon fillet with couscous, green beans & mint yoghurt dressing	\$26.50
Fritto Misto Shallow fried squid, prawns, scallop and white fish fillets served with green salad & chunky chips	\$26.90
Rib Eye 300g rib eye steak with roasted Italian kipfler potatoes, dutch carrots & caramelized shallot jus	\$32.50

Desserts – all desserts made fresh daily...with 	Dolce
Warm Maple Sticky Date Pudding with butterscotch sauce	\$9.90
Nonna's Tiramisu	\$11.50
Pancake with apple & rhubarb compote topped with mascarpone	\$13.50
Strawberry Pancake with warm chocolate sauce topped with vanilla ice-cream and crumbled sweet dukkah	\$12.90